

FOOD & WINE CENTER

GROUP EXPERIENCES



THE MERITAGE
RESORT AND SPA™


GRAND RESERVE
AT THE MERITAGE



*at-home chefs and
food enthusiasts of all levels,*

WELCOME!



Awaken your palate and
DELIGHT IN
THE SPIRIT
THAT
WINEMAKING
INSPIRES.

Raise your glass.

Our expertly-taught cooking and baking classes at the Food & Wine Center place the beauty and freshness of Napa Valley into your attendees' hands. With classes designed by our culinary team, and an ongoing calendar of guest chefs and bakers, learning new skills or honing existing ones has never been more delectable.

SAMPLE CLASSES



COOKING WITH COMEDIANS

Good food and laughter have the power to bring people together. The Cooking with Comedians demonstration class offers an immersive curated culinary experience hosted by a Chef of The Meritage Resort and a hilarious comedian for an entertaining and immersive activity filled with laughs.

INCLUDED WITH THIS CLASS:

- Three-course menu
- Interactive Comedy Show and Chef Demonstration
- Recipe card to take home
- Option to add specialized decor

CLASS DURATION: 2.5 hours

GUESTS: Up to 40 people

PRICE: Starting at \$185 per person
One (1) chef per twenty (20) guests at \$250 per chef

DEMONSTRATION

The perfect choice for a fun and immersive activity, our Class Demonstrations are designed to focus on the latest trends and classics in food and wine. Participants will gain culinary tips, tricks and confidence to cook more at home, with plenty of sips and tastes along the way.

INCLUDED WITH THIS CLASS:

- Three-course meal featuring chef recipes
- Recipe card to take home

CLASS DURATION: 1-2 hours

GUESTS: Up to 40 people

PRICE: From \$140 per person
One (1) chef per twenty (20) guests at \$250 per chef

Demonstration Class

Menu Options

TIMELESS CLASSICS

First Course

ROASTED BABY BEET SALAD

beets prepared three ways, baby kale
crumbled goat cheese, candied pecans
sherry vinaigrette

Second Course

PAN SEARED FILET MIGNON

potato gratin
roasted king trumpet mushrooms
caramelized brussels sprouts
bordelaise sauce

Third Course

MOLTEN CHOCOLATE LAVA CAKE

macerated cherries
chantilly cream, raspberry coulis

— or —

HEALTHY TRENDS

First Course

TOMATO AND MELON GAZPACHO

herb oil, foccacia croutons
micro mint

Second Course

OLIVE OIL POACHED SALMON

zucchini "noodles"
celery root purée, garlic chips

Third Course

LAVENDER PAVLOVA

compressed tropical fruits
coconut whipped cream, red wine syrup



HANDS-ON COOKING CLASS

Turn your traditional group dinner into an interactive, team-building experience. Under the guidance of our talented culinary team, your group will take over the Cooking Center, using the freshest local ingredients to help create a three- or four-course meal.

INCLUDED WITH THIS CLASS:

- Three-course menu of choice by our Culinary Team; served family style
- Fully-equipped, state of the art kitchen and tools
- Recipe card to take home
- Option to add specialized decor

CLASS DURATION: 2-3 hours

GUESTS: Up to 20 people

PRICE: Starting at \$165 per person

One (1) chef per ten (10) guests at \$250 per chef

Hands-On Menu

First Course

CURRIED BUTTERNUT SQUASH SOUP
toasted pepitas, pumpkin seed oil
candied cashews

Second Course

MARY CHICKEN BREAST
goat cheese, sundried tomato
creamy polenta, broccolini
roasted garlic jus

Third Course

CAPPUCCINO TORTE
mocha crème anglaise, fresh berries
whipped cream





SHAKE IT UP CLASS

No matter if you like it shaken or stirred, everyone will love this mixology class led by the drink masters from Fox on the Rox. These experts in cocktail architecture will show you how to mix, muddle and master the art of the cocktail using vodka, rum and tequila as their canvas.

INCLUDED IN THE CLASS:

- 60-minute Live Demonstration
- Full Cocktail Showcase with authentic bar tools and specialty ingredients
- Bar Hack Tips and Tricks to impress your guests
- Tools to use for the Mixology Class provided. Items include large shaker, small shaker, strainer, muddler, jigger, and pint glass
- All ingredients for 1 cocktail creation, including 375mL spirit bottle for group of 4 to share (makes four 2 oz. cocktails) \$95++
- Add one more cocktail (for a total of 2 cocktails \$125++)

CLASS DURATION: 1 hour

GUESTS: Up to 35 people

PRICE: Starting at \$1,500





IRON CHEF TAKEDOWN

The ultimate team-building event with bragging rights on the line. Your group is divided into teams and tasked to create the best dish to accompany Chef selected menu. With just 30 minutes, teams must quickly strategize and work together to serve up the winning dish to impress Chef, or another judge of your choosing.

THEMES INCLUDE:

- Best salsa in the West followed by a Mexican meal
- Best appetizer by building the best canapés

INCLUDED IN THE CLASS:

- Chef select menu
- Taste of your teams' featured dishes
- Recipe card to take home
- Fully-equipped, state of the art kitchen and tools
- Experienced and professional event staff to execute your experience
- Option to add decor, wine or cocktail pairings

CLASS DURATION: 2-3 hours

GUESTS: Up to 30 people

PRICE: Starting at \$140 per person

One (1) chef per ten (10) guests at \$250 per chef



Iron Chef Takedown Sample Menu

TACOS & CHURROS

mango salsa, roasted tomato salsa
salsa verde, house chips

CHIMICHURRI CHICKEN TACOS

corn tortillas
braised green chili chicken
pickled red onions

CHIPOTLE CAMARONES

house made corn tortillas
chipotle aioli, cilantro coleslaw
beans and mexican rice

CINNAMON CHURROS

chocolate sauce, caramel sauce
whip cream



INFORMATION & POLICIES

MENUS Our experienced culinary team welcomes the opportunity to create custom menus to meet the needs and suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you. The events department must be provided with all meal function selections no later than ten (10) business days prior to the event. 30-minute delays (or more) for meal functions will have a fee assessed based on timing and event size. Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event.

FEES A \$2,500.00 food and beverage minimum applies to all cooking classes. Please note the rates quoted are subject to 25% Service Charge and 7.75% California Sales Tax applicable to all food, beverage, labor fees and audio/visual equipment. Service Charge and California Sales Tax are subject to change.

ALCOHOLIC BEVERAGE POLICY The sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Grand Reserve at The Meritage is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$35 per bottle plus tax and service charge will be assessed. A \$250 Bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 100 guests. If revenues do not meet or exceed \$500, exclusive of Service Charge and Sales Tax per bar, the difference for each bar will be assessed for each bar.

CONFIRMATION OF ATTENDANCE/GUARANTEES In order to ensure the success of your event, it is necessary for the events department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the meetings and events department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

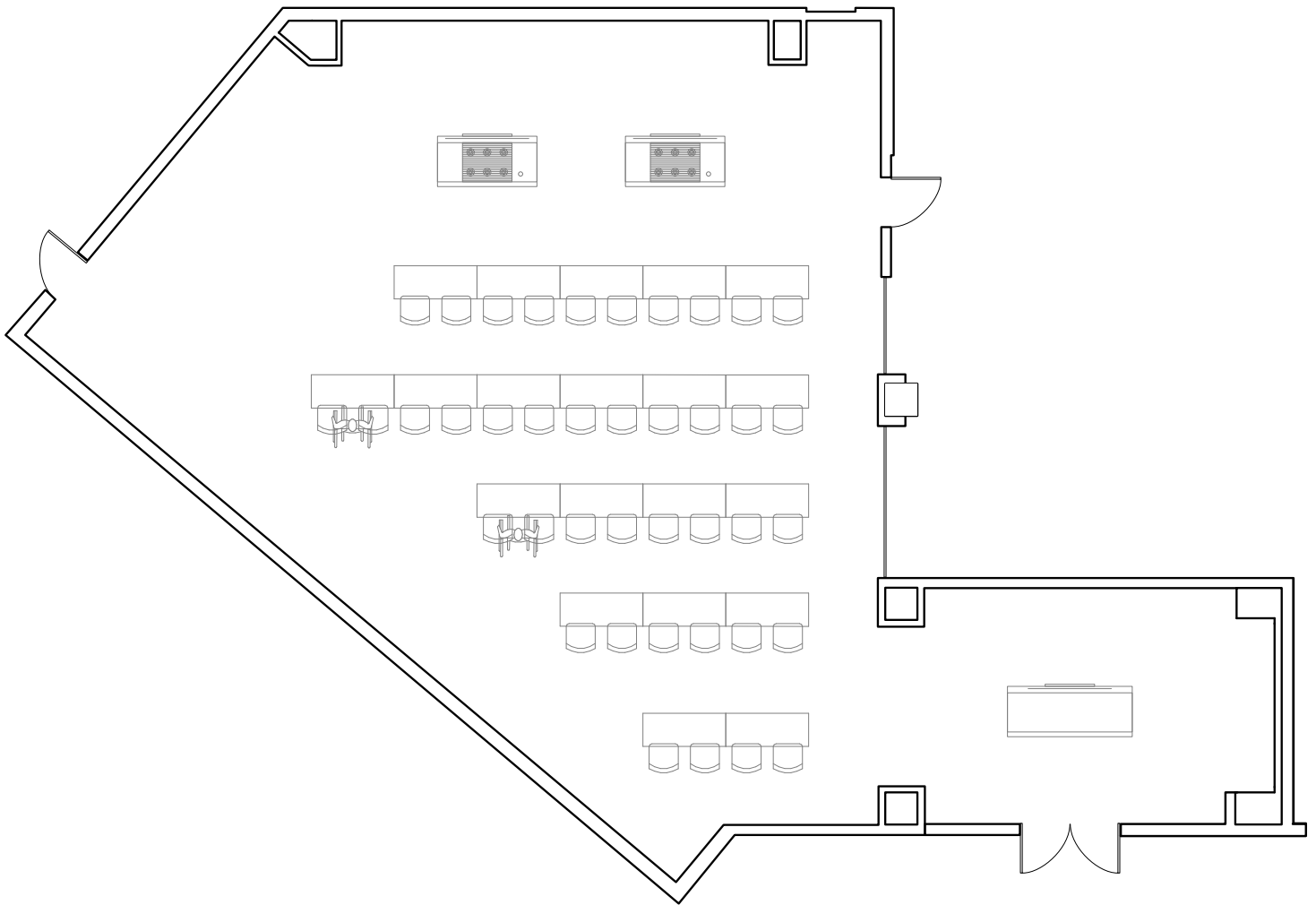
FACILITY AND LABOR FEES Facility fees for the Food and Wine Center will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the times reserved. Your facility fee includes event coordination, tables, stools, flatware and glassware. All set-ups, clean-up and staffing of your event is included.

SECURITY Grand Reserve at The Meritage shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the events department at an additional charge.

DAMAGES Grand Reserve at The Meritage reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our event managers will be pleased to answer your questions.

EVENT SPACE The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

WINE/BEER TASTINGS Labor fees will apply to extra room set ups/breakdowns, wine tasting set ups and/or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen.



FOOD & WINE CENTER
2.075 SQ. FT.

We look forward to hosting your
culinary class at the Food & Wine Center at
The Meritage Resort and Spa.

**FOR RESERVATIONS AND MORE
INFORMATION, PLEASE CONTACT
OUR SALES TEAM AT:**

*(707) 251-1917 or
sales@meritageresort.com*

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